



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

5/6/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	<ol style="list-style-type: none">1. The main dishwashers hot sanitizer step is at 159F. !60F is required. Service dishwasher in kitchen. You may use the dishwasher to wash and then dip and air dry the dishes using a sanitizer bucket at the proper concentration.2. The bar dishwasher is not dispensing chlorine at 0ppm. Service bar dishwasher and in the meantime have all barware washed and dipped in the kitchen. Food equipment must be clean and sanitized before used with food. Repeat code.	5/6/2015
Improper Hold		
3-501.16	<ol style="list-style-type: none">1. Pulled pork at the cookline upright cooler was 44.9F. There was a tray on the shelf that completely blocked air flow. Remove tray, dispose of pork and take temperatures to confirm this is the problem.2. Tomatoes 49F and cooked squash 46.9F on the top of the grill side prep cooler. Repair unit.3. Cooked chicken and breaded fish were 48-50F in the drawer of the pantry side prep cooler. Service cooler drawer.4. Raw turkey burgers and chicken breasts were 54-55F. Repair cooler drawer. All hazardous foods should be moved from these areas immediately until units are repaired. Temperature charts are present but the employees are not documenting temperatures and management is not following up on the daily charts. Potentially hazardous food must be held cold at 41 degrees of below.	5/6/2015



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Other CDC Factors

7-202.12 Sanitizer buckets at the cookline read 0ppm Quat. Have staff use test strips to determine concentration and change out frequently. 5/6/2015
All toxic materials must be used following the manufacturers directions.

Personal Hygiene

6-301.11 No hand soap at the cookline hand sink. Keep all sinks supplied. COS 5/6/2015
Make sure all handsinks are supplied with soap.

CDC Risk Violation(s): 4

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-601.11	Clean the entire cookline to include the ceiling, equipment and undersides of surfaces. Clean all exhaust fans throughout the store if needed.	5/20/2015
	Clean under all the bar sinks and units. The area is flooded with water and debris. See plumbing repair order.	
	Clean and maintain all equipment. Repeat code.	
5-202.11	1. The hand sink at the left of the cookline is leaking water. 2. The main dishwasher is leaking water onto the kitchen floor. 3. The bar ice bin drain is leaking water onto the floor. Properly repairb all plumbing items.	5/20/2015

Good Practice Violation(s): 2

Total Violations: 6

Notes:

FDL ok
3 cfm's on premise

On 5/6/2015, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature